

BON VOYAGE

ATLANTIC OCEAN

ADRIATIC SEA

CARIBBEAN SEA

BALTIC SEA

Bon Voyage Dinner

Sunday, April 10, 2011

Crystal Dining Room, Crystal Symphony

In the Port of Los Angeles, California, USA

Maitre d'Hôtel Norbert Tesar Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Marinated, Sautéed Shrimp with Slow-Roasted Vegetable Salad

King Crab Soup with Brie Cheese, and Pistachio Palmiers

Roasted Rack of Wisconsin Milk Fed Veal

Rosemary Gravy, Broccoli, Sautéed Mushrooms, and Butternut Squash Risotto

Peanut Butter Decadence

Peanut Butter Praline, Peanut Butter Sauce,

Chocolate Fudge Cookie with Peanut Ganache, Peanut Butter Frozen Yogurt

VEGETARIAN SELECTIONS

Baby Spinach Leaves

Tossed in Creamy Mustard Dressing, Garnished with Sourdough Croutons

Vegetable Broth with Butter Quenelle and Vegetable Brunoise

Savory Warm Basil Cheesecake

Broccoli, Tomato Ragoût, and Sautéed Mushrooms

Ile Flotante – Floating Island

Meringue, Strawberry Sherbet, Sauterne Sauce Anglaise, Tuile

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in carbohydrates, cholesterol, fat and sodium by offering these special selections:

Heart of Crisp Iceberg Lettuce

With Chicoree, Grapefruit Segments, Avocado and Red Onions

Broiled Fillet of Fresh Red Sea Bream

Steamed Leaf Spinach, Red Skin Potatoes and Slow-Roasted Tomatoes

Peach Crumble Tart à la Mode

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Grgich Hills, Napa Valley 2007 \$68.00

By the Glass: Chardonnay, Rombauer Vineyards, Carneros 2009 \$12.50

Red Wine

By the Bottle: Cabernet Sauvignon, Groth Vineyards & Winery,

Napa Valley 2007 \$75.00

By the Glass: Cabernet Sauvignon, Domaine Georg Rafael Père & Fils,

Napa Valley 2005 \$12.00

For our complete selection of fine wines by the glass, please ask your Sommelier.

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APPETIZERS

- Marinated, Sautéed Shrimp with Slow Roasted Vegetable Salad
- Air Dried Beef with Goat Cheese Terrine, Apple, Jicama and Watercress
- Warm Forest Mushroom Tart with Herb Salad and Pesto Aioli

SOUP AND SALAD

- King Crab Soup with Brie Cheese, and Pistachio Palmiers
- Chicken Consommé with Butter Quenelle

Low-sodium soups are available upon request

- Baby Spinach Leaves
- Tossed in Creamy Mustard Dressing, with Boiled Eggs, and Crisp Bacon Bits

- Heart of Crisp Iceberg Lettuce
- Chicoree, Grapefruit Segments, Avocado and Red Onions

Traditional favorite dressings available, plus today's specials:

Fat-Free Italian Dressing or Low-Calorie Yogurt Red Beet Dressing

PASTA SPECIAL

- Cavatappi alla Panna Rosa
- Short Italian Pasta with Tomatoes, Cream and Fontina Cheese

SALAD ENTRÉE

- Olive Crusted Salmon Salad
- Assorted Spring Greens Tossed with Sun Dried Tomato Vinaigrette,
Topped with Grilled Olive-Crusted Fillet of Salmon,
With Artichokes, Green Beans and Potato Bread

MAIN FARES

- Broiled Fillet of Fresh Red Sea Bream
- Capsicum Beurre Blanc, Sautéed Leaf Spinach,
Red Skin Potatoes and Slow-Roasted Tomatoes
- Roasted Rack of Wisconsin Milk Fed Veal
- Rosemary Gravy, Broccoli, Sautéed Mushrooms, and Butternut Squash Risotto
- BBQ Passion Fruit Glazed Chicken Breast Stuffed with Banana and Mango,
Curry Rice Pilaf, Snow Peas and Key-Lime-Flavored Chicken Gravy
- Grilled Black Angus Sirloin Steak
- Sauce Béarnaise, Fried Onion Rings, Asparagus,
and Vegetable Stuffed Cheese Baked Potato

Upon your request, these Traditional Main Fares are also available:

*Grilled Black Angus Filet Steak, Baked Potato, Fried Onion Rings, Asparagus and Sauce Choron or
Fresh Atlantic Salmon Fillet, with Mashed Potatoes, Sautéed Leaf Spinach, Slow Roasted Tomato and
Capsicum Beurre Blanc*

SIDE ORDERS

- Baked Potato Broccoli Roses Fettuccini with Tomato Sauce
- Sautéed Mushrooms Butternut Squash Risotto Fried Onion Rings

Upon request, dishes are available without sauce and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.

Bon Voyage Dinner Dessert

Sunday, April 10, 2011

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In the Port of Los Angeles, California, USA

Maitre d'Hôtel Norbert Tesar Executive Chef Markus Nufer

Executive Pastry Chef Hans Kiendl

SWEET FINALE

Our Executive Pastry Chef, Hans Kiendl, has selected these Sweet Creations for this evening:

Peanut Butter Decadence

Peanut Butter Praline, Peanut Butter Sauce,

Chocolate Fudge Cookie with Peanut Ganache, Peanut Butter Frozen Yogurt

Ile Flotante – Floating Island

Meringue, Strawberry Sherbet, Sauterne Sauce Anglaise, Tuile

SUGAR-FREE

Semolina Pudding

Orange Zest Yogurt Cream Tartlet

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbet are also available:

Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake à la Mode

Peach Crumble Tart à la Mode

Vanilla, Mint Chocolate Chip or Dulce de Leche Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat Peanut Butter or Double Dutch Chocolate Yogurt

Refreshing Raspberry Granite Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Please request to speak with our Cheese Sommelier for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):

Cuvée Eiswein, Weinlaubenhof Kracher, Burgenland, Austria 2009 \$9.50